



# APPETIZERS, SALADS & SOUPS

*Chef-crafted starters, fresh seasonal salads, and house-made soups*

## APPETIZERS

### WARM BREAD BASKET 6

*Fresh baked artisan bread served warm with European butter & black sea salt.*

### JUMBO SHRIMP COCKTAIL 20

*Chilled jumbo shrimp served with housemade Bloody Mary cocktail sauce.*

### JUMBO CRAB COCKTAIL 25

*Sweet, jumbo lump crab meat, lemon-chive vinaigrette, and dijonnaise.*

### MARYLAND CRAB CAKES 24

*Two pan-seared lump crab cakes served with roasted succotash, sweet corn beurre blanc and cilantro-lime crema.*

### POINT JUDITH CALAMARI 19

*Lightly fried, served with red curry and lemon.*

### COCONUT SHRIMP 22

*Crispy coconut shrimp served with pineapple-chili ponzu.*

### FRENCH ONION & CAVIAR DIP 18

*Served with house-made chips.*

### BAKED GOAT CHEESE 17

*Creamy baked goat cheese, roasted garlic, olive oil, tapenade, served with crostini.*

### MILLION DOLLAR DEVILED EGGS 18

*Served with candied bacon, black sea salt, chives and smoked trout caviar.*

### WAGYU EN CROÛTE\* 24

*Japanese milk bread toast, beech mushrooms, whiskey-bacon jam and Gruyère.*

### WAGYU SLIDERS\* 18

*Three Wagyu beef sliders, whiskey-bacon jam and Gruyère.*

### SPICY FETA DIP 15

*Served with warm pita.*

### BEEF CARPACCIO\* 24

*Thinly sliced tenderloin with arugula, tomatoes, capers, shaved pecorino and roasted garlic aioli.*

## SALADS & SOUPS

### FIRE BLACK & BLUE 26

*Spring greens, blackened steak, blue cheese crumbles, roasted artichokes, bacon, served with smoky stone ground mustard dressing.*

### STEAKHOUSE WEDGE 18

*Baby iceberg, blue cheese crumbles, bacon, tomatoes, roasted red peppers, Parmesan crisp; served with Roquefort dressing.*

### TUSCAN CAESAR 18

*Romaine, shaved Parmesan, balsamic, tomatoes, roasted red peppers, Parmesan crisp; served with sun-dried tomato-Caesar dressing.*

### CRISPY COCONUT SHRIMP SALAD 24

*Spring greens, crispy coconut shrimp, mango, avocado, kiwi-jalapeno salsa, served with passionfruit-tequila vinaigrette.*

### MEDITERRANEAN HORIATIKI 16

*Vine tomatoes, cucumbers, Kalamata olives, red onions, bell peppers, oregano, feta, served with red wine vinaigrette.*

### HOUSE SALAD 12

*Spring greens, cherry tomatoes, cucumbers, egg, red onions, carrots, and almonds, served with blackberry-fig vinaigrette*

**ADD TO ANY SALAD** CHICKEN 5 ● STEAK 8 ● SALMON 10 ● SHRIMP (3) 10

FRENCH ONION CROCK 10 ● LOBSTER BISQUE CUP 8 | BOWL 10



# HANDHELDS & FEATURES

*Served with Shoestring Frites, Sweet Potato Frites, House Salad or Ceasar Salad,  
Substitute Lobster Bisque + 2*

## PRIME RIB SANDWICH\* 24

*Rustic Hoagie Roll, caramelized onion, horseradish cream, French onion spread, provolone cheese and Au Jus*

## STEAKHOUSE BACON CHEESEBURGER\* 23

*Wagyu Patty, Nueske's bacon, WI cheddar cheese,  
lettuce, tomato, pickle, dijonaise, brioche*

## FRENCH ONION BURGER\* 23

*Wagyu patty, caramelized onions, Gruyere, roasted garlic aioli, arugula, brioche*

## CAJUN CHICKEN SANDWICH\* 19

*Breaded or grilled, served with chipotle remoulade, pickle chips, carrot slaw, brioche*

## SHRIMP PO'BOY 24

*Panko shrimp, chipotle remoulade,  
lettuce, tomato, rustic hoagie roll*

## FRIED SOFT SHELL CRAB SANDWICH 24

*Lettuce, tomato, Old Bay aioli, lemon, brioche*

## LOBSTER ROLL 29

*Served on a New England Roll  
New England Style: served cold with mayonnaise & celery  
Connecticut Style: served warm with melted butter*

## ARTISAN WALDORF CHICKEN SALAD 18

*Apples, grapes, candied pecans, celery, butter lettuce, dijonaise, croissant*

## FRIDAY FISH FEATURES

SERVED FRIDAY • 11 AM TO CLOSE



### BEER BATTERED HADDOCK 24

*Shoestring Frites  
Carrot Slaw  
Caper Tartar  
Lemon  
Drawn Butter  
Marble Rye*



### PANKO FRIED SHRIMP 24

*Shoestring Frites  
Carrot Slaw  
Bloody Mary  
Cocktail Sauce  
Lemon*

## WEEKEND FEATURE

THURSDAY - SATURDAY • 4 PM TO CLOSE



### 16 OZ. PRIME RIB\* 49

*Whipped Potatoes or Baked Potato  
Chef's Vegetables  
Au Jus  
Horseradish Creme*



# PREMIUM HAND-CUT STEAKS

USDA Prime premium-quality steaks, carefully selected, hand-cut in-house, and expertly prepared to showcase the natural flavor and tenderness of each cut

## FILET MIGNON\*

The most tender cut of beef, exceptionally lean with a buttery texture and delicate flavor

8 oz. 39

10 oz. 49

## 14 oz. BONELESS RIBEYE\*

Highly marbled, tender and flavorful, offering a rich, juicy and robust beef profile.

49

## 20 oz. BONE-IN RIBEYE\*

A premium bone-in ribeye, featuring abundant marbling, bold flavor and remarkable juiciness.

69

## 8 oz. FILET OF RIBEYE\*

The center cut of the ribeye offering the tenderness of a filet with the luxurious flavor of the ribeye

42

## 16 oz. DRY-AGED NEW YORK STRIP\*

Carefully aged for 45 days to develop concentrated flavor, notable tenderness and a rich nutty finish.

56

## 14 oz. WAGYU NEW YORK STRIP\*

Richly marbled Wagyu beef offering intense tenderness, bold flavor and a sophisticated finish.

52

## 22 oz. SIGNATURE PORTERHOUSE\*

The ultimate steakhouse cut featuring both a tender filet and a robust New York strip, separated by the signature bone.

79



### STEAK ACCOMPANIMENTS

Oscar Style with Crab Cake	15
Lobster Tail (8 oz.)	41
Jumbo Shrimp (3)	14
Sauteed Mushrooms & Onions	8
Truffle Butter	6
Béarnaise Sauce	6
Au Poivre Sauce	6
Port Wine Demi	6
Black Garlic Demi	6
Moody Blue Crust	8

### SHAREABLE SIDES

Mac and Cheese	12
Lobster Mac and Cheese	18
Truffle Risotto	12
Creamed Spinach	10
Asparagus	12
Bourbon-Maple Carrots	12
Chef's Vegetables	12

### SIGNATURE POTATOES

Whipped Potatoes	8
Baked Potato	8
Twice-Baked Potato	12
Potatoes Au Gratin	12
Shoestring Frites	10
Sweet Potato Soufflé	10
Sweet Potato Frites	8

## CHEF'S STEAKHOUSE RECOMMENDATIONS

### SURF & TURF\*

Center-cut 8 oz. filet mignon paired with an 8 oz. lobster tail, served with twice-baked potato, Chef's vegetable, and drawn butter.

98

### BACON-WRAPPED FILET OF RIBEYE\*

A tender 8 oz. filet of ribeye wrapped in Nueske's bacon, served with mushrooms & onions, aged fig reduction, truffle risotto and asparagus.

68

### TENDERLOIN OSCAR\*

A decadent 8 oz. tenderloin topped with lump crab cake and béarnaise hollandaise sauce, served with whipped potatoes and asparagus.

68

### AU POIVRE\*

A premium 16 oz. Wagyu New York strip, dry-aged for 45 days, served with a rich cognac cream sauce, whipped potatoes and asparagus.

78

### BONE-IN PORK RIBEYE\*

A richly marbled bone-in pork ribeye finished with Door County cherry demi-glace, served with roasted sweet potatoes and Chef's vegetables.

42

\*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness



# SEAFOOD SPECIALTIES

*Our seafood is flown in fresh off-the-docks and hand-butchered by our culinary team*

## **PAN SEARED SCALLOPS 59**

*Spinach and pesto risotto, English peas, pearl onions, sorrel beurre blanc, blistered tomatoes, pancetta*

## **SESAME SEARED AHI TUNA 36**

*Kimchi Rice, Kiwi-Jalapeno salsa,, Nori*

## **GRILLED SALMON PANZANELLA 36**

*Blistered tomatoes, cucumbers, Kalamata olives, artichokes, spinach-pesto risotto, tomato-basil vinaigrette*

## **JAPANESE WHISKEY SALMON 38**

*Miso-whiskey glaze, beet-ginger risotto, roasted shishito peppers*

## **COCONUT-MACADAMIA HALIBUT 52**

*Roasted red peppers, cauliflower, carrots, edamame, white rice, cilantro crema, coconut red curry*

## **SEAFOOD TRIO 38**

*Panko shrimp, crab cake, coconut shrimp, shoestring frites, bloody mary cocktail sauce, dijonaise, caper tartar*

## **MEDITERRANEAN BRANZINO 42**

*Skin-on branzino, blistered tomato vierge, roasted artichoke, gremolata, ancient grains*

## **LOBSTER RAVIOLI 39**

*Pink Peppercorn & Leek Cream Sauce, Pancetta, English Peas, Shaved Pecorino*

## **SHRIMP & LOBSTER TUSCAN PASTA 48**

*Tagliatelle Pasta, spinach, roasted red peppers, tomato cream sauce, shaved pecorino*

# DESSERTS

## **CHERRIES JUBILEE 12**

*Brandy-flambéed cherries  
served with premium  
vanilla ice cream*

## **CRÈME BRÛLÉE 10**

*A rich creamy custard topped with  
a delicate layer of caramelized  
sugar, cracked to perfection*

## **BOURBON MAPLE BREAD PUDDING 14**

*Warm bread pudding finished  
with a rich bourbon-maple  
glaze & served a la mode*

## **SIGNATURE CARROT CAKE 19**

*An oversized slice of moist carrot cake  
with a rich cream cheese frosting. A steakhouse favorite!*

## **SEVEN LAYER CHOCOLATE CAKE 19**

*Seven decadent layers of rich chocolate cake & a velvety  
chocolate filling finished with a chocolate ganache*



*At Fire, dining is more than a meal— it's a moment. A place where friends and family gather,  
conversations flow, and memories are created around the table, just as they once were. From  
all of us at Fire, we thank you for letting us be a small part of your memories.*

